



THE SOCIAL CORNER

IT IS EASY TO PROMISE AND EASY TO FORGET

EVERY WOMAN'S OPPORTUNITY.

The Bulletin wants good home letters, good business letters; good help letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper.

Address, SOCIAL CORNER, EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third. Award made the last Saturday in each month.

THE PRIZE WINNERS FOR DECEMBER

First Prize—\$2.50—

To Etta Barber, of Plainfield for letter entitled "Mrs. Burton's Economical Way."

3d prize \$1.50—

To Olga of Norwich, for letter entitled "Christmas Candles."

3rd prize \$1.00—

To Frank of Moosup, for letter entitled "A Gift for a Baby."

THE SOCIAL CORNER POEM.

There is No Death.

There is no death! The stars go down
To rise upon some fairer shore,
To golden grain or mellow fruit
Or rainbow-tinted flowers.

There is no death! The dust we tread
Shall change beneath the summer showers
To golden grain or mellow fruit
Or rainbow-tinted flowers.

The granite rocks disgorge
To feed the hungry mosses they bear;
The forest leaves drink daily life
From out the viewless air.

There is no death! The flowers may fall
The flowers may fade and pass away—
They only wait through wintry hours
The coming of the May.

There is no death! An angel form
Walks o'er the earth with silent tread
We hear our best loved things away
And then we call them "dead."

He leaves our hearts all desolate—
He plucks our fairest, sweetest flowers;
Transplanted into bliss, they now
Adorn immortal bowers.

The birdlike voice whose joyous tones
Made glad this scene of sun and strife,
Sings now in everlasting song,
Amid the tree of life.

And when he sees a smile so bright,
Of hearts too pure for hate and vice,
He bears it to that world of light
To dwell in Paradise.

Born into that undying life,
They leave us but to come again;
With joy we welcome them the same
Except in sin and pain.

And ever near us, though unseen,
The dear immortal spirits tread;
For all the boundless universe,
Is life—there are no dead.

—Edward Bulwer Lytton.
Self and Life.

Changeful comrade, Life of mine,
Before we meet, thou shalt say,
What thou hast been and art;
Ere I lose my hold of thee
Justify thyself to me.

I was thy warm up on thy mother's knee
When light and life within her eyes
Were one;
We laughed together by the laurel tree,
Culling warm daisies 'neath the sloping sun;

We heard the chickens' lazy croon
Where the trilled woodchuck grew;
And all the summer afternoon
Mystic gladness of thee threw.
Was it person? Was it thing?
Was it touch or whispering?
It was bliss and it was I;
Bliss was what thou knewest me by.

—George Eliot.

ANSWERS AND INQUIRIES.

THEODIA—Cards received and mailed as you directed. Thanks for nice card.

EALMAN FIR—The coin for Diana was promptly forwarded. Thanks for pretty card and kind wishes.

SAMANTHA—The coin for Diana was received and promptly mailed to her.

POTLATCH—Cards were received on the 24th and promptly remailed to the addresses you indicated.

SUNSHINE—Cards received and mailed as you directed. Thanks for your expression of kind regards and good wishes.

CHATTERBOX—Cards received and mailed as you directed.

FROZEN—Cards received and mailed as you wished.

BECCO—Cards received and forwarded to the addresses suggested.

DIANA'S CHRISTMAS BOX.

The proposed Christmas purse for Diana finally resolved itself into a Christmas box of fair proportions and it was forwarded as registered, mail from the Norwich post office on December 21st, so it would be sure to reach her by Tuesday as she lives on a Rural Delivery Route and there is no mail on Christmas.

As the contributions came in it dawned upon the editor that a check, draft or money order would not afford the pleasure to Diana that the sending of the contributions, as they came to the editor would. So a pretty Christmas box was procured and the sixteen or more gifts in envelopes, with a nice Christmas card in each envelope, and necessarily, a written greeting on a card from the editor, were sealed and ribboned and bowed, just as if Santa Claus himself had acted as clerk for us. The postage and registering fee paid and away it went by rail and team up grade and across dale to Diana's home in a far off New Hampshire valley.

The reason the change was made was because the editor believes the delight of seeing and handling the donations separately as they came in is an added joy. A cheque and a card

or a money order and a note would not carry with it the warmth of expression, the box and the coins and the cards would.

There were fifteen contributors from the Social Corner. They were: Mrs. M. C. Barber, Frank, Wild Cherry, Pink Rose, Theodora, Aunty, Rural Delivery, Blanche, Silver Sixpence, Unknown Friend, Sweet Lavender, Lucy, Aunty, Aunt Mable, Samantha and Balsa Fir—and their total contribution in coins was \$5.30.

The Editor added \$1.00, the Bulletin Business Manager \$2.00, other friends dollar bills and coins enough to make up \$10.50, which is a neat little sum.

The gifts of Samantha and Balsa Fir arrived too late to get into the Christmas box, but were mailed on the morning of December 23, and doubtless have reached their destination before this.

Maine Lover sent a booklet of Good Cheer, to Diana and "an interested reader of The Corner sent a very pretty calendar for the year 1913.

The Editor has found it a pleasure to aid in making Christmas pleasant for Diana, also to forward cards for such members as desired to exchange Christmas greetings.

To those who have remembered him with a card he would say that he appreciates their thoughtfulness and kindness and wishes them, and all writers and readers of the Social Corner a happy and prosperous New Year.

A postal card received from Diana on Christmas day said:

Dear Editor: I will write a letter to The Bulletin next week, it is too late for this week. You cannot imagine the pleasure and surprise your package gave me, and I have not words to express my gratitude to you all. I may find a few by next week, but you all certainly have my heartfelt thanks for your generous gifts to me. I wish you all the merriest of Christmas.

A COUNTRY CHRISTMAS.

It was real country—two miles from the village where the mills, steam and electric cars, schools, churches, stores and post office were located—and just as real as the R. D. Just some scattering farm-houses and a little country school house where Sunday school and an occasional prayer meeting had been held before it came under "town rule."

The young teacher had planned a Christmas tree and entertainment for her twenty little folks but it did not meet the approval of the superintendent and the children, few of whom could go to the village in the evening, were bitterly disappointed.

The Ashton family were new comers in the neighborhood, but as they had children in the school the news soon reached the ears of Mr. Ashton.

On the farm was an old wagon shop that had once been a busy place, but was now used as a store house for the old furniture and the attic. This she looked over and found two old kitchen tables and a few old chairs and old discarded curtains for the windows.

After arranging and dusting the room and bringing in the few old chairs and furniture she had a talk with the teacher and found that she had planned a ten cent present for each child, besides a treat of candy.

Then she talked with the mother and found several ready to furnish cake; also, that a number had unused pieces of turkey and cranberries and some milk, besides money for coffee and sugar, and a present for every child in the neighborhood.

Now came the work. It was agreed to hold the tree on Christmas eve so as to leave Christmas day for home gatherings; and, also, that no one should hang a present for their own family. The children brought evergreen to cover the rough walls, on which were tacked several cheap, bright pictures. The old stove was blackened and some rough shelves were covered with bright paper and held bunches of evergreen and scarlet berries.

Mrs. Ashton and the teacher took a shopping trip which resulted in two small gifts for each school child, and for the two young boys for school, besides some oranges and candy and bright screen cloth for bags.

Christmas eve the children and their mother, with quite a few fathers, gathered to see the result. The rough walls were covered with evergreen except where bright pictures had been tacked; two bracket lamps were in place and several lanterns hung on the walls. The old stove was blackened and the old benches that had been discarded when the school house was repaired were arranged around, as were some of the old desks.

One table was covered with a white cloth and held a big dish of oranges, another of apples and a third of popcorn balls; the other table had a red and white cloth and held a fancy basket of nuts and a pan of candy.

The long work bench at one end of the room was covered with clean brown papers and held a pile of cups and saucers, small plates, knives and

spoons at one end, and several cakes at the other.

The chief attraction was the tree, which was wreathed with strings of snowy popcorn with scarlet cranberries scattered among the white, apples and oranges were hung with bright lights and yellow bags of nuts, and pink and white bags of candy helped in the decoration.

Each of the twenty school children had a book from the common fund—bright pencils, games, boxes of stationery and toys for the little ones.

Then the children, with their pretty blotters and pen wipers for schoolmates, bright dust bags, holders, pin cushions, etc., for the mothers, and their own little gifts for the fathers and a book of poems for the teacher.

On the stove was a big coffee pot and the programme was a real surprise. The children gave recitations and sang Christmas songs in the most pleasing manner, and the solos by the teacher were of real merit.

Mrs. Ashton, whose reading in the past had charmed more critical audiences than this, gave several appropriate selections, and her neighbors were surprised to find Mr. Ashton a facile player of unusual ability.

After the programme and refreshments the tree was unloaded and the company separated promising to meet again soon in the "club house" for a social evening. The whole cost was about \$3.00.

I thank Samantha for the card I received from her. ETTA BARBER.

CHRISTMAS FESTIVALS IN MAINE.

Dear Editor and Social Corner Sisters: I am thinking of you all at this Christmas time and wondering if you all are as busy as myself. I want to thank all for cards received. Some I have been able in my rush to answer, others I will finish later when things are quieted down.

Last Wednesday night, I attended Christmas exercises at one of the schools. I enjoyed it very much. The music was furnished by the city music teacher, violin solos, with recitations from the scholars, also songs they had a living Christmas tree that was beautiful. I have heard of them before, but never saw one. Santa Claus made his appearance and remembered all the little folks, which made them very happy.

We were all in hopes to have made up a straw sled and a pretty good one, but we went home in an ice storm that was anything but agreeable. The roads were a glare of ice, and horses had to be kept on their feet. Some couldn't do that. As far as I know, no one came to harm by their horses falling down.

Today we had our Sunday School concert which was of very nice. The Primary class had a contest in speaking the 23rd Psalm. Arien Pearl won the prize book. The others all had gift booklets for the trying—and are now ready for another contest of something else. I like their pluck and think I shall get them at work for Easter.

I can see some of you smile when I am looking so far ahead, but time goes so fast with me, I don't put off for another day what can be done today.

My letter is getting so long I don't go into details in regard to finding Biddy, but I have found she is an old friend of mine. She and her little girl attended the Christmas concert for old time's sake.

We have had no snow as yet, but when it comes it will stay all winter. Skating couldn't be better, have been out once or twice since the snow.

Holidays are over, I intend to get a little of this exercise for health. With best wishes to you all, this New Year. Augustus, Me.

SALLY HAS BEEN THERE.

Dear Sisters of the Social Corner: I am sorry if I proved to be a hindrance to Josiah on his trip; but what is to be will be. Never mind! Disappointment is the lot of all people, and some meet.

I think at Christmas time we should be glad and cast sorrow away. I sympathize with all the lonely ones. I know how restless those holidays are to them. Look up! Better days will come. I have been there myself.

SALLY STYAMORE.
Jewett City.

HOW TO ROAST A TURKEY.

Dear Sisters of the Social Corner: Many a holiday feast has been spoiled by a cook who did not understand the art of properly cleaning, stuffing and roasting the turkey. To such young, and inexperienced, housekeepers I send the following directions.

Remove all pin-feathers by pulling them out with the aid of a paring-knife. Take off one of the covers of your range and set the turkey on it. Take the fowl by the legs and thoroughly singe it, then with a sharp knife cut off the head and neck as close to the body as possible, pushing the skin back from the neck and leaving about two inches of the skin pushed over on the back, to be pulled back and fastened later. Pull the crop out, being very careful not to break the outer skin of the bag. Pull it carefully away from the skin on the neck and breast, leaving a clear space in which to place the stuffing for the breast. Remove the windpipe. Always pull the crop out from the end of the neck, rather than from the side, as the latter, which is made has to be sewed up later. Cut or break off the legs below the joint. After roasting, this extra length can be used for the legs, or for a small unburned joint. Cut out the oil bag on the upper side of the tail. 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